



VALENTINE'S DAY SET MENU

\$280 Per Person | Minimum 1 Set Per Person

\$125 / Guest for The Flight of 4 Wines
Wines also Available A La Carte.

Pol Roger Réserve Brut NV.	\$26 (3oz.)
Dönnhoff Norheimer Kischheck Spätlese Riesling 2021	\$26 (3oz.)
Domaine Berthaut-Gerbet Vosne Romanee 2022	\$48 (3oz.)
Paradise Ranch Chardonnay Ice Wine 2020	\$25 (3oz.)

茗饌

蜜汁頂級西班牙
黑毛豬叉燒

燒椒煎帶子青瓜仔

松露口水雞

龍蝦裸配魚子醬

湯

官燕南瓜湯

或

海鮮酸辣羹

御宴

香煎黑鱈魚芥辣
柚子汁配青花筍

A5日本和牛辣豆瓣
配蘆筍

皇帝蟹肉瑤柱蛋白
櫻花蝦松露炒飯

甜點

玫瑰巧克力
紅莓慕斯蛋糕

香草芝士蛋糕
配草莓雪葩

STARTER

Barbecue Pluma Iberico Pork,
Yellow Mountain Honey

Pan Fried Scallops with Roasted Chili Sauce,
Cucumber

Cold Free Range Chicken, Truffle

Nova Scotia Lobster Har Gow with Caviar

SOUP (per person)

Pumpkin Imperial Bird's Nest Soup

Or

Hot & Sour Soup, Scallop, Prawn, Fish Maw,
Sea Cucumber, Bamboo Pith

MAIN COURSE

Sticky Black Cod with Broccolini,
Mustard Yuzu Sauce

Japanese Wagyu A5+ with Asparagus,
Homemade Black Bean Sauce, Garlic Chips

Alaskan King Crab Meat Fried Rice, Japanese
Conpoy, Egg White, Sakura Shrimp, Truffle

DESSERT

Rose Chocolate Raspberry Mousse Cake

Vanilla Cheesecake with Strawberry Sorbet